



THE SINGULAR

# Rooftop

BAR

## The Singular Brunch

### Bebidas

Te o café

Jugo del día

Copa de espumante o cóctel a elección entre:

**Bourbon Smash**

Whisky Jim Beam White, jugo de limón, syrup de miel

**Tea Time**

Gin, jugo de piña, jugo de limón, jugo de pepino, syrup

**Queen Royal**

Espumante, licor de Cherry

**The Singular Spritz**

Aperol, espumante, agua con gas, bitter peach




### 1er Tiempo

Croissant y tostadas en pan de la casa

Ensalada de frutas    


Yogurt 

Granola   

Mermelada y miel   

Mantequilla 

Palta    

Queso chacra 

### 2do Tiempo

A elección entre:

Huevos pochados, salmón ahumado en casa y crema de paltas sobre pan de semillas

Huevos fritos, sobre papas rosti, champiñones y tocino crocante

Ostiones a la parmesana


Hummus de garbanzos y verduras grilladas    


Ceviche mixto de pescado y mariscos 

Ostión, camarón, salmón y pulpo

### 3er Tiempo

A elección entre:

Waffles de chocolate, plátano y naranja, con huevos de chocolate negro 

Waffles de frutillas y arándanos, con huevos de chocolate blanco 

Tenemos opciones dulces veganas y sin gluten. Consultenos.

 Sin Gluten

 Sin Lactosa

 Vegetariano

 Vegano



## The Singular Brunch

### To Drink

Coffee or Tea

Juice of the day

A Cocktail to choose between  
Sparkling wine or one of our signature cocktails:

**Bourbon Smash**

*Whisky Jim Beam White, lemon juice, honey syrup*

**Tea Time**

*Gin, pineapple juice, lemon juice, cucumber juice and syrup*

**Queen Royal**

*Sparkling wine and cherry liqueur*

**The Singular Spritz**

*Aperol, sparkling wine, sparkling water, bitter peach*

### 1st Course

Croissant and house made bread toasts

Seasonal Fruit salad 🌿 🥚 🌾 🍷

Yogurt 🥚

Granola 🌿 🥚 🌾

Marmalade, honey 🌿 🥚 🌾

Butter 🌿

Avocado 🌿 🥚 🌾 🍷

Cheese 🌿

### 2nd Course

One of your choice:

Poached eggs, smoked salmon and avocado cream served with whole grain bread

Fried eggs, rosti potato, mushrooms and crunchy bacon

Scallops au gratin

Chickpeas hummus with grilled vegetables 🌿 🥚 🌾 🍷

Fish and seafood Chilean ceviche 🌿

*Scallops, shrimps, salmon, octopus*

### 3rd Course

Chocolate, banana and orange waffle, and dark chocolate Easter eggs 🥚

Strawberry and blueberry waffle, and white chocolate Easter eggs 🥚

*Vegan and Gluten free options available. Please, inquire us for further information.*

🌿 *Gluten free*

🥚 *Lactose free*

🌾 *Vegetarian*

🍷 *Vegan*